

August 31

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September 1

GREATEST FISH NATION.

Japan Is Claimed To Lead the World in This Respect.

Her Catch of Some Fishes Compared with Ours.

One of the most interesting explorations recently made by a government agent was that of Dr. Hugh M. Smith, deputy fish commissioner, to Japan to see what the Japanese knew about fish. He found that we could learn little from them in fish propagation, but much in the utilization of fish and other products of the sea.

"Japan is today the leading fishing nation in the world," began Dr. Smith, in describing his observations. "Probably in no other country has the sea played a greater part in the material and sentimental development of a people. With only a limited area available for agriculture, fish early became a great food staple. Every day in the year every Japanese family has some form of fish food. As conducted by the Japanese, fishing is more than an industry—it is a fine art. Centuries ago Japanese fisheries had attained great importance. Some of their fishing literature goes back a thousand years."

"For some reason we do not knowingly eat sharks, and in this we miss a good deal. As some people are doubtless aware, the dogfish, which appear in such immense droves on our east coast and are so destructive of other fish life, are excellent when fresh or canned; and I predict that the day will come when these and other sharks will be regularly seen in our markets."

"In asserting that Japan is the leading fish nation, I am, of course, aware that its fisheries are exceeded in value of those of two or three other countries, but Japan is pre-eminent:

"1. In the actual number of people making a livelihood in this way.

"2. In the proportion of persons engaged in fishing of the total population.

"3. In the relative importance of fishing products in the domestic economy.

"4. In the ingenuity and skill shown by the people in devising fishing appliances and in preparing fishing products.

"5. In the extent to which all kinds of water products are utilized.

"6. In the zeal displayed by the government in promoting the interests of the fishing population."

"Of the most valuable products, many are identical with ours. The principal difference in the fisheries of the two countries is the relative extent to which particular species are utilized. Herring is the king of fishes in Japan, just as it is in some European countries and in the world, considered as a whole. This fish is worth \$4,000,000 yearly to the Japanese, and is particularly abundant in the northern provinces. Next in importance comes the sardine, valued at \$3,700,000; it is extensively canned, and is also eaten fresh and sun dried. Their bonito, very similar to ours, ranks third in value, the annual sales being \$2,000,000. It is prepared in a peculiar way, and is always kept on hand as an emergency ration in Japanese houses. A fish similar to our scup or red snapper, and known as 'tai,' is the favorite for fresh consumption, and is worth about \$2,000,000 yearly. Other prominent products are mackerel valued at \$1,000,000, tunny or horse mackerel \$900,000, amber fish or yellow tail \$1,000,000, squid and cuttle fish \$1,500,000, anchovies \$800,000, prawn \$700,000 and salmon \$600,000.

"Complete statistics of the Japanese fisheries have not been published, and many details are inaccessible. Statistics of the catch, however, are fairly complete and are alone sufficient to place Japan in the front rank of the fishing nations. The annual value of the water products is now about \$30,000,000. The fishing vessels and boats number nearly 500,000, of which about 18,000 are more than thirty feet long and 85,000 more exceed eighteen feet. One twentieth of the entire population are fishermen. The latest figures available give 910,000 professionals and 1,400,000 who devote a part of their time to fishing and the rest to agriculture or other pursuits, a total of 2,340,000 as against 150,000 in the United States."

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Flavilla, via Boston, 33,000 lbs. fresh fish.

Sch. Maud F. Silva, via Boston, 30,000 lbs. fresh fish.

Sch. Ellen F. Gleason, via Boston, 25,000 lbs. fresh fish.

Sch. Elsie F. Rowe, via Boston.

Sch. Saladin, seining, 1200 fresh mackerel.

Sch. Mary Cabral, via Boston.

Sch. Gardner W. Tarr, Georges, 15,000 lbs. cod.

Today's Fish Market.

Board of Trade prices for salt and fresh fish:

Salt fish, handline Georges cod, \$4.50 per cwt. for large, \$3.50 for medium; trawl Georges cod, \$4.00 for large, \$3.25 for medium; trawl Bank cod, \$3.37 1-2 for large, \$3.00 for medium; hake, \$1.25; pollock, \$1.25; haddock, \$1.75; large cusk, \$2.50.

Fresh fish, large cod, \$2.00; medium cod, \$1.62 1-2; all cod caught to the eastward of L. Have bank, \$1.75, medium \$1.37 1-2; cusk, \$1.50 haddock, \$1; hake, 85 cts.; pollock, 70c Bank halibut, 10 cts. per lb. for white and 8 cts. for gray.

Rips cod, \$4 for large and \$3.30 for medium.

Georges salt mackerel, \$16.25 per bbl.

Bay of Fundy, salt mackerel, \$15.75 per bbl.

Rips salt mackerel, \$17.25 per bbl.

Shore haddock (to split), \$1.10 per cwt.

Fresh mackerel, 11 cts. each.

Boston.

Sch. Veda M. McKown, 5000 fresh mackerel

Portland.

There were but few fish arrivals at Portland on Monday, the most important being the sch. Bernie and Bessie with 53 swordfish taken on Georges. Capt. Thomas Holbrook reports that when he left there were about a dozen fishermen still there, among them being schs. Frank Monroe, Hattie F. Knowlton, Angie B. Watson and the Robert and Carr. A number of schools of mackerel were seen on the Georges within the last week or two, but no mackerel vessels were on hand to get them.

Several of the small boats brought in a number of mackerel during the day, but no very large catches were reported.

Among the other arrivals were the William, Island Gem, Laughing Waters, Woodan, Nautilus, Maud Murry, Helen D. Lane, Queen of the Sea, Freedom, Dorcas, Warford, William Keene, Storm King and Cherokee.

Mackerel Notes.

Sch. Veda M. McKown is at Boston today with 5000 fresh mackerel.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. George E. Lane, Jr., Georges, 30,000 lbs. cod.

Sch. Annie Greenlaw, Maine coast, seining, 30 bbls. salt mackerel.

Sch. Emerald, Maine coast, seining.

Sch. Richard Wainwright, seining, 20 bbls. salt mackerel.

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Boston.

Sch. Manahasset, 30,000 haddock, 2000 cod, 8000 hake.

Sch. Marshall L. Adams 5000 haddock, 25,000 hake.

Sch. Mary A. Whalen, 17,000 haddock.

Sch. Angie B. Watson, 102 swordfish.

Sch. Robert and Carr, 19 swordfish.

Sch. Grace Darling, 6 swordfish.

Sch. Venus, 4 swordfish.

Sch. Margie Smith, 25 bbls. fresh mackerel.

11 haddock \$2.25, large cod \$2.50, hake \$1.50.

Mackerel Notes.

A large fleet of seiners are now operating off Race Point.

Haddockers at Boston yesterday still report mackerel on the southeast part of Georges.

Three seiners are reported to have made small hauls off Race Point yesterday.

Sch. Margie Smith is at Boston this morning with 25 barrels fresh mackerel, taken off Race Point.

Fishing Fleet Movements.

The Gloucester banker Arkona, Gardner, arrived on Friday. She has been out some months and hails for 1200 qtls. cod. Her last baiting was in Burin, but she used all the squid on Bacalleu bank, fish being very plentiful and 110 qtls. being taken in three hauls, so bore up Thursday and is seeking more. She has eight dories and carries 18 men. Capt. Gardner has been here quite often and was master of the sch. Valkyrie, when she put in here wrecked some years ago. She sails to-day if bait can be heard of at any nearby port.—St. Johns, N. F. Herald.

Portland.

Sch. Moses B. Linscott, Forest Maid, Nancy Hanks and Ocean Belle, the latter with a few mackerel, arrived at Portland on Tuesday.